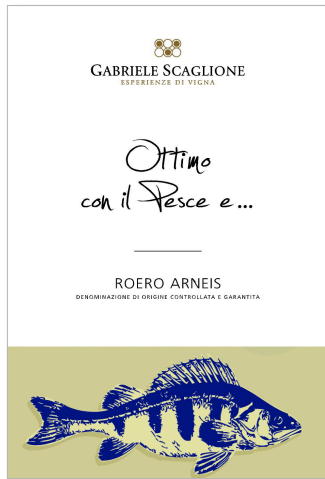


Gabriele Scaglione

Piedmont

Roero Arneis “Ottimo con il Pesce e....”

Canelli, Italy



Stainless steel
13 % alcohol
12/750 ml. case
1160 cases produced

Wine	: ROERO ARNEIS “Ottimo con il Pesce e....”
Appellation	: Roero Arneis DOCG
Grape varietal	: 100% Roero Arneis
Area of origin	: Corneliano
Age of vines	: Average age 15-20 years old
Altitude	: 300 meters above sea level
Soil	: Sandy, calcareous soil
Harvest	: September 10-15
Yield per hectare	: 10 tons
Vinification	: De-stemming and soft pressing of the grapes. Fermentation in temperature controlled stainless steel tanks The wine remains on the lees for 6 months before bottling.
Aging	: Aging in steel tanks for 10 months and another 2 in the bottle.
Color	: Straw yellow with Amber reflections
Nose	: Delicate nose of white flowers and fruits
Taste	: Fresh, dry, lightly herbaceous. Persistent
Bottle	: Bordeaux



Scaglione strips down the rigidity of the traditional stuffy label and says it like it is. He is a firm believer that wine should be an approachable adventure. Gabriele Scaglione’s Roero Arneis "Excellent with fish and ..." label says it all. A simple yet complex wine: clean, freshly budding and classic. This wine is jovial, ready for merrymaking. Made from hand-picked grapes in his meticulously cultivated vineyards located in the Roero growing zone. Roero Arneis is the only indigenous white grape of Piedmont.

From its straw yellow color to its delicate nose of white flowers and fruits this is a wine that should be enjoyed everyday. This Roero Arneis is fresh, dry, lightly herbaceous with a playful persistence that keeps a smile on your lips.

Pair this youthful wine with lighter seafood dishes, oysters and crustaceans. Also appreciate it with cheese and white meats and, as always, with people you cherish.

